

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently amended): A fat composition comprising:

(A) a fat containing at least 15% by weight of diglycerides;

(B) a fatty acid L-ascorbic ester; and

(C) a at least one component selected from among catechin, ~~rosemary extract~~, sage extract and turmeric extract.

Claim 2 (Currently amended): The fat composition of claim 1, wherein component (C) is a ~~the catechin is that~~ having an ash content of at most 5% by weight.

Claim 3 (Original): The fat composition of claim 1, which further comprises silicone.

Claim 4 (Original): The fat composition of claim 1, wherein said fat is selected from the group consisting of vegetable oil, animal oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.

Claim 5 (Original): The fat composition of claim 1, wherein said fat is selected from the group consisting of soybean oil, rapeseed oil, palm oil, rice oil, corn oil, beef tallow, fish oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.

Claim 6 (Original): The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is selected from the group consisting of L-ascorbyl palmitate, L-ascorbyl stearate and a mixture thereof.

Claim 7 (Original): The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present in an amount of at least 0.006 wt. %.

Claim 8 (Original): The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present in an amount of 0.01 to 0.05 wt. %.

Claim 9 (Original): The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present in an amount of 0.02 to 0.04 wt. %.

Claim 10 (Original): The fat composition of claim 1, wherein component (C) is a catechin selected from the group consisting of epicatechin, epigallocatechin, epicatechin gallate, epigallocatechin gallate and a mixture thereof.

Claim 11 (Original): The fat composition of claim 10, wherein said catechin is present in an amount of at least 0.004 wt. %.

Claim 12 (Original): The fat composition of claim 10, wherein said catechin is present in an amount of 0.008 to 0.08 wt. %.

Claim 13 (Canceled).

Claim 14 (Currently amended): The fat composition of claim 1 ± 21, wherein component (C) is a rosemary extract or a sage extract present in an amount of 500 to 3,500 ppm.

Claim 15 (Original): The fat composition of claim 1, wherein component (C) is a turmeric extract present in an amount of 50 to 1,000 ppm.

Claim 16 (Original): The fat composition of claim 15, wherein said turmeric extract is present in an amount of 100 to 1,000 ppm.

Claim 17 (Original): The fat composition of claim 1, wherein said catechin and said fatty acid L-ascorbate ester are used, in a weight ratio of 0.03 to 3.

Claim 18 (Currently amended): The fat composition of claim + 21, wherein said rosemary extract or sage extract and said fatty acid L-ascorbate ester are used in a weight ratio of 1 to 20.

Claim 19 (Currently amended) The fat composition of claim + 21, wherein said turmeric extract and said fatty acid L-ascorbate ester are used in a weight ratio of 0.1 to 5.

Claim 20 (Original): A method of producing a confectionary selected from the group consisting of fried rice, fried wheat, fried corn, fried potato, fried sweet potato type, fried potato, fried chicken, fries, doughnut, instant noodles comprising heating a confectionary selected from the group consisting of rice, wheat, corn, potato, sweet potato, chicken, dough, in the fat composition of claim 1.

Claim 21 (New): A fat composition comprising:

(A) a fat containing at least 15% by weight of diglycerides;

(B) a fatty acid L-ascorbic ester; and

(C) at least one component selected from among rosemary extract and sage extract present in an amount of 200 to 5,000 ppm.

Claim 22 (New) A fat composition comprising:

(A) a fat containing at least 15% by weight of diglycerides;

(B) 0.006 wt.% or more of a fatty acid L-ascorbic ester;

(C) at least one component selected from among at least 0.004 wt.% of catechin, 200-5000 ppm of rosemary extract, 200-5000 ppm of sage extract and 50-1000 ppm of turmeric extract; and

(D) 0.00003 wt.% or more of silicone.

Claim 23 (New): The fat composition of claim 21, which further comprises silicone.

Claim 24 (New): The fat composition of claim 21, wherein said fat is selected from the group consisting of vegetable oil, animal oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.

Claim 25 (New): The fat composition of claim 21, wherein said fat is selected from the group consisting of soybean oil, rapeseed oil, palm oil, rice oil, corn oil, beef tallow, fish oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.

Claim 26 (New): The fat composition of claim 21, wherein said fatty acid L-ascorbic ester is selected from the group consisting of L-ascorbyl palmitate, L-ascorbyl stearate and a mixture thereof.

Claim 27 (New): The fat composition of claim 21, wherein said fatty acid L-ascorbic ester is present in an amount of at least 0.006 wt. %.

Claim 28 (New): The fat composition of claim 21, wherein said fatty acid L-ascorbic ester is present in an amount of 0.01 to 0.05 wt.%.

Claim 29 (New): The fat composition of claim 21, wherein said fatty acid L-ascorbic ester is present in an amount of 0.02 to 0.04 wt.%.

Claim 30 (New): A method of producing a confectionary selected from the group consisting of fried rice, fried wheat, fried corn, fried potato, fried sweet potato type, fried potato, fried chicken, fries, doughnut, instant noodles comprising heating a confectionary selected from the group consisting of rice, wheat, corn, potato, sweet potato, chicken, dough, in the fat composition of claim 21.